




Did I not tell you all about his hot sauce collection?



trollcatz

 trollcatz


<https://trollcatz.livejournal.com/2011-02-23> 19:28:00

MOOD:  bouncy

MUSIC: The Waifs - Still London



(<https://www.livejournal.com/away?to=http%3A//www.flickr.com/photos/45206927%40N06/5472598790/>)

My Hot Sauce Collection, by
 [standuponit](https://standuponit.livejournal.com/) (<https://standuponit.livejournal.com/>), Age 28 and
a half.

Notice the three kinds of Matouk's. ;-)

TAGS: [platypus](#)



Thank you

This is Patricia Andreoli, wife of

...And there goes the weekend

But hey, we got a day and a half

As a law

enforcement


Daphne Worth, who you all knew
as Trollcatz. Daphne died

of this one! And I got to sleep in
for two whole mornings. Too bad

professional--

19 comments




 **standuponit**

February 24 2011, 00:36:45 UTC

COLLAPSE

Did I mention that our illustrious overlords are now allowed to consign DOMA to the trashbin of history. I say you get married in New Mexico next.



 **trollcatz**

February 24 2011, 01:02:00 UTC

COLLAPSE

You never knew a turning tide felt so much like a weight off one's chest.




 **trollcatz**

February 24 2011, 01:06:53 UTC

COLLAPSE

Also, oooh! Green chile everything for the reception dinner, and what kind of cake, again?




 **standuponit**

February 24 2011, 01:26:02 UTC

COLLAPSE

Survey says.... Mexican Hot Chocolate!

 **jennygadget**

February 24 2011, 08:24:02 UTC

COLLAPSE

oh, yum.

I might have to crash that wedding....



 **cjtremlett**

February 24 2011, 00:38:51 UTC

COLLAPSE

I'm impressed!

Not surprised, of course, but duly impressed.

 **barsukthom**


February 24 2011, 01:55:35 UTC

COLLAPSE

(Takes careful notes) Mine son, he is insane, and has craved the ahua sauce since he was five.

Deleted comment



 [standuponit](#)

[February 24 2011, 02:20:03 UTC](#) [COLLAPSE](#)


See, there, the idea is nuance and spice, not napalming your guests.



 [trollcatz](#)

[February 24 2011, 13:01:25 UTC](#) [COLLAPSE](#)

It's more than possible you could be prosecuted under the 1993 implementation of the Chemical Weapons Convention for the contents of that fridge.

 [curgoth](#)

[February 24 2011, 03:04:10 UTC](#) [COLLAPSE](#)

I learned the hard way; when making your own hot sauce, don't sauté the habeneros.

 [ASWatch](#)

[February 24 2011, 15:48:33 UTC](#) [COLLAPSE](#)

I hear good things about the strength of Naga fumes blowing off a frying pan as well. Clears your sinuses nicely, they say. Also saves you piles of cash if you need your house fumigated. :)

I have a small Naga Morich plant at home, so if I'm lucky it'll yield a few pods late next summer. Also very much hoping the Habaneros (their marketing epithet is Sudden Death, which is probably pretty much the same as your original Cuban cultivar) sprout soon or they won't get to producing pods until summer's too far gone for them to mature. Thankfully, you can also use them raw so it won't be a total loss as long as the little bastards come alive in the first place.

 [jennythe_reader](#)

[February 24 2011, 03:20:31 UTC](#) [COLLAPSE](#)

That is impressive. Scary, but impressive.

 [rikibeth](#)

[February 24 2011, 05:38:08 UTC](#) [COLLAPSE](#)

I live with spice wimps, which accounts for my bottle of sriracha being so much fuller.

 [sprwhwk](#)

[February 24 2011, 08:03:40 UTC](#) [COLLAPSE](#)

Mmm. The hot sauce collection in my house just appears to consist of every kind of sauce Marie Sharp's makes, in both regular and miniature size. Not that I'm complaining, mind, I'd just like a bit more variety. (*is taking notes*)

What's in the Ball jar?



 [trollcatz](#)

[February 24 2011, 12:58:48 UTC](#) [COLLAPSE](#)

peers

I think that's his home-made harissa. As opposed to the commercial harissa, which is in the small jar with the green label. That's actually not the deadly stuff: the deadly stuff is in the Absolute vodka nip bottle: that's the habanero oil. Also, the red wine vinegar with scotch bonnets and herbs and garlicks in the rear left is eyewatering.

I've learned so much about hot sauce in the last few years.

 [sprrwhwk](#)

[February 24 2011, 18:57:47 UTC](#) [COLLAPSE](#)

Mmmmmmm.... I keep meaning to get around to making habanero oil.

^ _____ ^

 [bunny_m](#)

[February 24 2011, 11:57:37 UTC](#) [COLLAPSE](#)

Okay, I don't know what is in the (large) jar next to the sriracha, but the Evil-dark-redness of it makes me fear it.

Come to think of it, the small jar doesn't actually look any ~~more reassuring~~ less ominous.



 [trollcatz](#)

[February 24 2011, 12:59:16 UTC](#) [COLLAPSE](#)

See upthread for discussion of the home-made death in those bottles.

Deleted comment



 [standuponit](#)

[February 24 2011, 16:32:33 UTC](#) [COLLAPSE](#)

You mean like the one sixth from the left, in the back row?

Thank you

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As a law enforcement professional--